



The life of a repo man is always intense.



Chaz

 [cvillette](#)

<https://cvillette.livejournal.com/2008-04-06> 09:07:00

MOOD: 😏 smug

MUSIC: A Place to Bury Strangers - My Weakness


I guess it's a good thing we took

 [trollcatz](https://trollcatz.livejournal.com/) (https://trollcatz.livejournal.com/)'s car.

Tasha was deeply impressed.

I pretended nonchalance. ("Oh, yeah, she does this all the time. No big thing.") But I was pretty impressed, too. Also? Glad that for once it wasn't me.

And while everybody else at the rock was staring and saying "Wow"-type things, I was grooming my fur and pointing out, "Yes, that's my friend, there. I hang out with her. Totally cool."

 [trollcatz](https://trollcatz.livejournal.com/) (https://trollcatz.livejournal.com/), you're not going to mind the "Doc" thing, are you? Because I don't think it'll go away...

And now it's raining again. According to the forecast, it will now be raining *forever*. So today's cooking marathon is all about comfort food.



Three things!

1) Okay, O., She Wants Revenge = yes. It's like the Eighties rose up from the grave and came looking

Experimental Whole Wheat Green Chile Robot Bread #1

Yes, baking with your hands is more fun. And the results have a better texture, and taste better.

[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

14 comments




 [COLLAPSE](#)

[April 6 2008, 16:25:15 UTC](#) [COLLAPSE](#)

Weather is absolutely beautiful here today -- but in a complete fail of plan, I'm right in the middle of working on two batches of shoggoth-loaf.

At least the first batch of Homer dough came out much closer to your description of how it should work. And I'm going to rest a bit before tackling the second, which is intended to be pretzels.




 [cvillette](#)

[April 6 2008, 17:40:31 UTC](#) [COLLAPSE](#)

It's okay--bread likes nice weather, too.

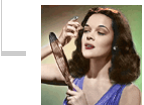


 [trollcatz](#)

[April 6 2008, 17:48:57 UTC](#) [COLLAPSE](#)

Oh, pshaw. That weren't nuthin'.

(Though OMG if I'd known you were going to get me into this, I wouldn't have let my cert expire. Wonder if I could get paid time to do the course?)



 [Ometotchtli](#)

[April 6 2008, 21:26:21 UTC](#) [COLLAPSE](#)

Hullo. Details. Who severed what?



 [trollcatz](#)

[April 6 2008, 21:46:50 UTC](#) [COLLAPSE](#)

A very nice boy named Evan had one of those moments when (almost) everything that can go wrong does. I think he's going to need knee surgery.

I just splinted and iced and supervised getting him back down the trail. Not even any blood! Well, except where he scraped his arm. But that was minimal.

And as Platypus points out, it wasn't him!



 [Ometotchtli](#)

[April 6 2008, 22:02:17 UTC](#) [COLLAPSE](#)

"And as Platypus points out, it wasn't him!"

And how often does that happen?



 [cvillette](#)

[April 7 2008, 02:08:14 UTC](#) [COLLAPSE](#)

Umm...

...yesterday?



[beatriceeagle](#)

[April 7 2008, 00:46:33 UTC](#)

[COLLAPSE](#)

Lucky. I want rain. We only get like 60 days of sunlight a year, here, and I feel lost without the clouds...



[rekre8](#)

[April 7 2008, 02:22:48 UTC](#)

[COLLAPSE](#)

And Evan will be getting free bheers on the story for the next 2 weeks. Assuming he's not on meds that don't go with bheer (and really, there are no meds that do)

What got cooked?

Oh, and BTW, I just had a food dare to a roomie - I asked her what she'd put in a salsa for me, since I don't eat peppers or onions. She drew a blank. Any wild and interesting ideas?



[cvillette](#)

[April 7 2008, 10:37:47 UTC](#)

[COLLAPSE](#)

See above for the rest of the story.

Once you take the peppers and onions out, it's not salsa. *g*



[inaurolillium](#)

[April 8 2008, 04:02:43 UTC](#)

[COLLAPSE](#)

Why do you not eat peppers and onions? Because what you're trying to avoid significantly affects the recipe.



[rekre8](#)

[April 8 2008, 04:33:10 UTC](#)

[COLLAPSE](#)

cause I don't like peppers or onions?

So far, my strategy has been "avoid salsa".



[inaurolillium](#)

[April 8 2008, 22:04:51 UTC](#)

[COLLAPSE](#)

Okay, so it's not because you're allergic, but what exactly don't you like about them? Is it the way they look? The way they smell? The heat of chile peppers? The way onions make you cry? Will you eat them cooked in dishes where you can't recognize them? Will you eat other members of the allium family, like garlic and shallots?

For food, I have seafood & mushroom allergies, and dislike the taste most veggies you find as 'normal' pizza toppings.

Don't like taste or feel of onion in my mouth (o.powder cooked is acceptable). Ultra sensitive to the toxins of enough peppers that my belly says no - I try to avoid them for politeness sake, will even eat around bell peppers if it's possible.

Shallots taste like onions to me, tho diced small and cooked in is less annoying (at which point, what's the point). Love garlic, but prefer it minced (see the whole "feel of an onion" thingy. Also can't take eating oatmeal/applesauce from that whole yucky stuff in my mouth feeling, but bake it in cookies & I'm so there.

I'm a food wimp. My housemates call me a beige-aterian. But I'm able to digest if I follow my own rules, rarely have heartburn or food poisoning (unlike my experimentive housemate), so I call it a win.

Three things!

1) Okay, O., She Wants Revenge = yes. It's like the Eighties rose up from the grave and came looking

Experimental Whole Wheat Green Chile Robot Bread #1

Yes, baking with your hands is more fun. And the results have a better texture, and taste better.

[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning